



## Lemon-Herb Burrata Ravioli alla Norma

with Crispy Garlic Breadcrumbs



20-30min



2 Servings

We have Sicily to thank for any type of pasta served "alla Norma," which translates into a delicious tomato sauce with pieces of fried or sautéed eggplant scattered throughout. Here we incorporate burrata ravioli, then top it with toasted breadcrumbs and Parmesan for a cheesy crunch in each bite, and a scatter of freshly torn basil leaves.



## What we send

- 1 eggplant
- 2 plum tomatoes
- garlic
- 2 oz basil pesto <sup>7</sup>
- 1 oz panko <sup>1</sup>
- 9 oz lemon herb burrata ravioli <sup>1,3,7</sup>
- ¾ oz Parmesan <sup>7</sup>
- 1 romaine heart

## What you need

- kosher salt & ground pepper
- olive oil
- red wine vinegar (or white wine vinegar)

## Tools

- large pot
- microplane or grater
- large skillet

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1000kcal, Fat 73g, Carbs 67g, Protein 26g



### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil; cover to keep warm over low heat.

Finely grate **Parmesan**, if necessary. Trim ends from **eggplant**, then cut into ½-inch pieces. Coarsely chop **tomatoes**. Finely grate **2 large garlic cloves**.

In a small bowl, toss **¼ cup panko** with **2 tablespoons of the grated Parmesan**.



### 4. Prep dressing & lettuce

While **sauce** simmers, in a large bowl, whisk to combine **1 tablespoon vinegar**, **2 tablespoons oil**, and **a pinch each of salt and pepper**.

Cut **romaine** crosswise into ½-inch pieces, discarding stem end.



### 2. Toast panko

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **panko mixture** and cook, stirring, until golden, 3-5 minutes. Add **half of the grated garlic**. Cook, stirring, until fragrant and crisp, about 1 minute. Return panko to bowl; season with **a pinch of salt**. Wipe out skillet.



### 5. Cook ravioli

Return **water** in saucepan to a boil and add **ravioli**. (If stuck together, gently pull apart only if possible without tearing. Boiling water will help separate.) Cook, stirring gently, until al dente, 3-4 minutes.

Drain ravioli, then add to skillet with **sauce**.



### 3. Make sauce

Heat **¼ cup oil** in same skillet over medium-high. Add **eggplant** and **a generous pinch each of salt and pepper**. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Add **tomatoes, remaining grated garlic**, and **½ cup water**. Simmer, breaking up tomatoes with a spoon, until thickened, 5-6 minutes. Season to taste with **salt and pepper**.



### 6. Finish & serve

Place skillet over medium-high heat; add **remaining Parmesan** in large pinches to avoid clumping. Cook, tossing to combine, about 1 minute. Season to taste with **salt and pepper**.

Serve **ravioli** topped with **toasted panko** and **a drizzle of pesto**. Toss **romaine** with **dressing** and serve alongside. Enjoy!